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UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: misc. Poultry				SUPPLIED BY: Tyson			DATE: 3/14 19
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT (g)	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS
whole BIRD ROASTED INJECTED TRUSICO # 1	Hz-133 (SLOW)	69.0 min	STEAM-ON 205	ON 220	ON 205	3.025 3.155 3.215	2.190 2.200 2.425	72.4 72.9 75.4	I-40°F F-176-180	Bottom of BIRD Stuck to RACK COLOR MANAGEMENT
						3.285 2.940 3.005	2.425 ~~2.215~~ 2.215	75.3 75.3 73.7		DARK Real One showing Red NO other Bone Red
# 2	Hz 12.0 (SLOW)	77.0 min	ON 190	ON 205	ON 190	3.180 3.130 2.885	2.325 2.250 2.105	73.1 71.9 72.9	I-40°F F-183-185	Good COLOR DARK REDDISH
						3.135 3.275 3.140	2.280 2.460 2.245	72.7 75.1 71.5		Bone MARKING Remained in all Cases
										All whole BIRDS Run at this cycle
# 3		Same BIRDS COATED with a # 2				Rotisserie	RUB RUN under cycle			Good COLOR & Cook
# 4		2 BIRDS WERE RUN ON cycle #2 SAUCE prior to entering Zone #3.					AND COATED with BBQ		BBQ SAUCE BURNT	
		BBQ marinade is Chicken Di					Different from		ROAST MARINADE	

PTO-003922

U-02909

UNITHERM STAINLESS STEEL INC.
COOKING TRIAL DATA SHEET

PRODUCT: misc. Poultry

SUPPLIED BY: TYSON

DATE: 3/15/94

PTO-003923

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
BRST QTR. 1 LEG QTR <ROAST 2ND SPLIT BBQ	#5 A	HZ - 28.9 (SLOW)	30m 15s	STEAM-ON 205	ON 220	ON 205	4 pcs 3.125	2.505	X	I - 39 F - 150-155	NOT FULLY COOKED
	B						4 pcs 2.875	2.220	X	I - 39 F - 155-160	" " "
	C						1 pc 1.795	@ 50 min. 1.500	X	I - 39 F - 166-170	CUTTED with BBQ PLACED FOR An ADDITIONAL 20MIN. TOTAL COOK 50 MIN
											NOT FULLY COOKED
BRST QTR	#6 A	HZ 19.2 (SLOW)	46m 0s	STEAM ON 205	ON 220	ON 205	4 pcs 3.050	2.125	69.7	I - 39 F - 183	good cook & color
LEG QTR	B						4 pcs 2.975	1.960	65.9	I - 38 F - 195-200	overcooked due to cooking with BRST QTR
BBQ LEG & BRST QTRS	#7		SAME Cycle as #6 COATED W/SAUCE	#6 and	but removed PLACED	from oven Baking	at 30 minutes oven for 15 minutes				
BBQ Wh Chk	#8		SAME SETTINGS COATED W/SAUCE	as #6 PLACED	RUN Baking	Through	while Final	oven 1/3 of	for 45 oven	minutes	RUN
			45 minutes	TOTAL	COOK	TIME	60 minutes.				

U-02910

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: CHICKEN				SUPPLIED BY: PURDUE			DATE: 5/20/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	15.61	55 mins	170°	190°	200°	2.830	2.245	79.32%	188°	Padley's solution
2	" "	"	"	"	"	2.930	2.390	81.56%	183°	"
3	" "	"	"	"	"	3.060	2.585	84.47%	193°	"
4	" "	"	"	180°	"	2.995	2.456	82%	80°C	sprayed with Padley's solution
5	" "	"	"	"	"	3.515	2.950	83.9%	81°C	sprayed with liquid smoke
6	" "	"	"	"	"	3.135	2.621	83%	83°C	
7	" "	"	"	"	"	3.240	2.750	84.8%	85°C	sprayed with Padley's solution

PTO-003873

U-02885

1

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: CHICKEN (WHOLE)			SUPPLIED BY: PERDUE				DATE: 5/20/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	15.61	55mins	~~170~~ ~~300~~	190 190	200 ~~170~~	2·830 2·930 3·060	2·245 2·370 2·585	74·32 81·56 84·47	188°F 183°F 193°F	Overall appearance looked good before entering Zone 3
					169 - 169 @ 45 min.					+ before spraying with solution
										Good All over colour although browner skin bubbled + popped on 2+3
							Suggest:	Middle	Zone to 170°	

PTO-003874

U-02886

(2)

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: Chickens			SUPPLIED BY: Purdue			DATE: 5/20/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
2	15.61	55 Mins	170	180	200	2.995	2.458	82%	80	② liquid smoke. ① Paddles solved
						3.515	2.950	83%	81	④ Paddles Solved.
						3.135	2.62	83%	83	③ Nothing
						3.240	2.75	84.8%	85°C	
										④ ③
										② ① end.

U-02888

PTO-003875

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: CHICKEN (WHOLE)				SUPPLIED BY: JEWEL			DATE: 5/24/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	SLOW 15.61	55 min.	170	180	200	3.040lbs.	2.120lbs	69.7%	79-84°C.	10.9°C. raw
						2.720lbs.	2.040lbs	75.0%	79-84°C.	9.2°C. raw some red left in collarbone.
2	SLOW 15.00	1:02:22	170	180	180	3.040lbs.	2.370lbs			6.6°C. raw GOLDKIST BRAND.
						3.050lbs.	2.470lbs		77-90°C.	some red in pully bone.
						3.155lbs.	2.555lbs	80.0%	77-90°C.	
						3.120lbs.	2.585lbs		77-90°C.	
						3.135lbs.	2.580bs.		77-90°C.	
						2.810lbs.	2.180lbs.		77-90°C.	

U-02928

PTO-003876

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: CHICKEN (WHOLE)				SUPPLIED BY: JEWEL			DATE: 5/24/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	SLOW 15.61	55 min.	170	180	200	3.040lbs.	2.120lbs	69.7%	79-84°C.	
						2.720lbs.	2.040lbs	75.0%	79-84°C.	some red left in collarbone.
2	SLOW 15.00	1:02:22	170	180	180	3.040lbs.	2.370lbs			GOLDKIST BRAND.
	"	"	"	"	"	3.050lbs.	2.470lbs		77-90°C.	GOOD COOK
	"	"	"	"	"	3.155lbs.	2.555lbs	80.0%	77-90°C.	" "
	"	"	"	"	"	3.120lbs.	2.585lbs		77-90°C.	" "
	"	"	"	"	"	3.135lbs.	2.580bs.		77-90°C.	" "
	"	"	"	"	"	2.810lbs.	2.180lbs.		77-90°C.	" "

PTO-003877

U-02923

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: SAUSAGE PATTIES 1.5 oz. 2.5" diameter LINK SAUSAGE 16/16.			SUPPLIED BY: BOB EVANS				DATE: 5/26/93
TEST No.	BELT SPEED	COOK TIME min.sec.	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
LINKS 1	FAST 45.0	5:00	230	320	275	0.3851bs	0.3301bs	85.7%	77-80°C.	7.0°C. raw
LINKS 2	FAST 45.0	"	"	"	"	0.7701bs	0.6551bs	85.1%	80-90°C.	10.2°C. raw
PATTIES 3	FAST 45.0	5:00	230	320	275	-	-	-	60°C.	RED CENTER UNDERCOOKED.
4	30.0	7:00	230	320	275	3 pcs. 0.2501bs	0.2001bs	80.0%	75°C.	5.6°raw
5	37.5	6:00	"	"	"	4 pcs. 0.3451bs	0.2951bs	85.51%	72-77°C.	6.0°C. raw Slight pink in center.
6	37.5	6:00	"	"	"	12 pcs. 0.8051bs	0.6901bs	85.71%	73-84°C.	4.5°C. raw good color slight edge effect.

U-01591

PTO-003878

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: (From Frozen) Breast Patties (breaded)	SUPPLIED BY: Tyson	DATE: 5/28/93

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	38.00	~~6~~ mins	250 ~~210~~	275	210 ~~250~~	.335	.320	95%	103°F 39.4°C	Good Golden color NOT COOKED THROUGH
2	22.50	10 mins.	275	275	210	.335	.295	88%	207°F	Burnt edges overcooked
3	38.00	~~6~~ mins	275	~~275~~	210	.330	.315	95.4%		Good Color.
4	"	"	"	"	"	.325	.310	~~98~~%	center 112° edges 170°F	" " not cooked in center
~~5~~	~~22.50~~ 30.									needs a little longer cook-time.
										Say 8 mins displayed.

U-02913

PTO-003879

Pre-fried (frozen)

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: ~~Tyson~~ Chicken Patties breaded	SUPPLIED BY: TYSON	DATE: 5/28/93

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	27.0	8 mins	275	~~275~~	210	.345	.330	95%	140-200F	blackened around edges.
2	25.0	9 mins	275	250	220	.335	.320	95%	44-77°C	PRODUCT NEEDS TO BE DEFROSTED
										PRIOR TO COOK GOOD COLOR
										BUT NOT COOKED IN CENTER.
										displayed
deprosted 3	25.0	9 mins	250	250	210	.680	.640	94%	187°F 86°C	Excellent color good cook.
										video + display

U-02914

PTO-003880

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: Breaded Chicken Breast fillets			SUPPLIED BY: TYSON				DATE: 28 May 93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	27.0	8 mins	200	200	220	Tempered .065	.060	92%	210°F	good colour good cook.
2	27.0	8 mins	"	"	"	tempered .525	.480	91%	185°–200°F	" " " "

U-02915

PTO-003881

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: Breaded Pork Cutlets 4oz			SUPPLIED BY: J+B band. Clarks.			DATE: 6/1/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	10.0	22.5	250	230	230				78-80+ °C	good cook, golden color sprayed with PAM.

U-02980

PTO-003882

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: Turkey Breasts.			SUPPLIED BY: ROCCO			DATE: Sep 1, 93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
#1	On 2 Sections 9.7	15m	No Steam 320	No Steam 330	—0—	8.555			60°F	
#2	29.0 Set FAST	5m	210° No Stm	210°	—0—	8.595	8.510	99%	To Restart 74° Rise	
#3	29 Fast	5m	270 No Stm	270° No Stm	—0—	8.6	8.475	98%	60 START 60°—	
#4	29 Fast	5 Min	270 N.S.	270 Steam	-0-	9.055 9.025			58° F	NOT DONE
#5	19.3	7.5 Min	300 N.S.	300 Steam	-0-	8.595	8.		61°F	Perfect
#6	19.3	7.5 min	300 No Steam	300 Steam	—0—	9.035	8.955	99%	61° 63°m	Ran 4 more one
#10.										

U-05954

PTO-003883

Dipped - 1 min.

UNITHERM STAINLESS STEEL INC.
COOKING TRIAL DATA SHEET

PRODUCT: Sweet Hearts - SKIN ON

SUPPLIED BY: Rocco Inc.

DATE: 9/15/98

	TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT (lb)	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
Dipped	1	F 29.9	7.5 min	330 ST OFF	330 ST ON	280 ST OFF	11:00 5.865	11:09 5.790	98.72%	NA	Color Uniform - Skin Sl. Darker - Cut
Dipped	2	28.9 Hz.	7.5 min.	330 ST. off	330 ST. ON	280 ST. off	5.265	5.120	97.24%	outside 75°F. Cole	Starting wt = Dipped wt
Dipped	3	"	7.5 min	330 ST. off	330 ST. ON	280 ST. off	5.265	5.175	98.29%	55°F	Starting wt = Dipped wt.
Dipped	4	"	7.5 min	330 ST. off	330 ST. ON	280 ST. off	5.485	5.400	98.45%	55°F	Starting wt - Dipped wt. Starting Blister
Dipped	5	"	"	"	"	"	5.935	5.770	97.22%	55°F.	Starting wt = Dipped wt.
undipped	6	18 Hz. ~~10.00 Hz.~~	12 ~~20~~ min	330°C ST. off	330°C ST. ON	280°C ST. ON ~~ST. off~~	5.515	5.225	94.74%	60°F.	No Dip - plain ... after 1st zone - Changed steam zone 3 Golden Blistered - Brown Cut
undipped	7	21.70 Hz.	10 min.	330°C ST. ON ~~off~~	330°C ST. ON ~~off~~	280°C ST. off	4.885	4.270	97.65%	60°F.	Lite Golden Brown Blister Start.
undipped	8	20.60 Hz	10 min 30 sec.	330°C ST. ON	330°C ST. on	290°C ST. off	5.285	5.135	97.16%	61°F	Lite Golden Brown Dark Blisters.
undipped	9	20.60 Hz	10 min 30 sec.	330°C ST. off	330°C ST. on	280°C ST. off	5.220	5.115	97.99%	59°F.	Golden Brown - some Dark spots. *
undipped	10	"	"	"	"	"	5.425	5.300	97.70%	58°F.	Like 9
same Time	11	"	"	"	"	"	5.395	5.205	96.48%	57°F	Wet going into oven - Purge Light

U-03341

PTO-003884

All - undipped

2 zone TEST

Ian Zither

THERM STAINLESS STEEL INC.
COOKING TRIAL DATA SHEET

PRODUCT: Sweethearts - SKN - on

SUPPLIED BY: Pacco, Inc.

DATE: 9/15/93

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
12	14.20	10 min	330°C off	330°C off	280°C off	5.480	5.335	97.35%	55°F	Like 9
13	"	"	"	"	"	5.585	5.470	97.94%	63°F	Like 9
14	"	"	"	"	"	5.315	5.125	96.42%	69°F	Slightly wet. Pale
					Speed up					

U-03342

PTO-003885

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: UNCOOKED TURKEY Breast			SUPPLIED BY: ARMOUR				DATE: 9/30/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
#1 RAW Breasts	9.7 HZ .29 RPM	90 Min Marinated	170 ST	190 ST	200 ST	5.145	3.92	76%	160° F.	MALLOSE SPRAY Between 2 & 3 ZONE HALF BREAST
#2 RAW BREASTS	9.7 HZ .29 RPM	90 MIN	170 ST	190 ST	200 ST	BREASTS 28.465	20.17 20.64	70.8	160°F Bi zone	MALLOSE
#3 COOKED BREAST	29.9 HZ	7 MIN	330	330 ST	280	—	—	—	—	COLOR ONLY EXCELLENT

File: Rocco Further Processing Re: testing
X File: OPS Re: testing
② Unitherm Re: Cooking Yield

***** Facsimil Transmission ****

Date : October 14, 1993

Pages : three

To : Daniel Benson from Rocco Further Processing, Inc

Fax Phone : 703-896-6625

From : Jim Hutchison

Subject : TEST DATA: 10/14/93

Good afternoon:

We are sending product via Federal Express this afternoon.

Please look at the results on the next page, a summary of the tests. Products number 1 through 2A were processed with the smoke spray in between the sections. Note that we weren't able to spray the opposite side - but assure you that we can with the appropriate spray system.

Tests 3 and 4 were run with a combination of SMOKE and MAILLOSE which did not appear to make much difference in the color. We were trying to attenuate the flavor - but making any flavor or color adjustments will be no problem -- per John Shoop. We feel the color is good but we only had a hand atomizer and John had a real problem in reaching d eply into the oven. You and Calvin can appreciate the conditions under which John worked.

Unlike the last time, Dan, we had to cut the breasts in half because of oven height. The breasts we used in the last test were not as high. However, we have increased the height to 9-3/4 inches on the new model. The height on the machine you saw here was only 5-1/2 inches. Calvin looked at the new machine at the AMI - which has almost twice the cooking chamber height.

KEY FACTORS: we were able to get the results in 7.5 minutes. And, as you can see, the yields and negligible temperature rise in all tests were outstanding.

Although we couldn't get five breasts across we could get 4 breasts across the 40 inch width and the equivalent of 2 more breasts - or 6 per linear foot. The capacity on a two section:

17 feet/7.5 minutes = 2.26 fpm
2.26 fpm x 6 = 13.56 breasts per minute, or 813 per hour.

I appreciat your conservative numbers; us th m if you wish.

U-05939

As you know from th tests w conduct d the last tim , w can duplicat the r sults in th two section ov n.

One other point that John m ntioned: h thinks that th y have a v getable spray that may be abl to give you th r sults you're looking for - and w can try that anoth r tim .

Good luck. I've given you the numbers where I can be reached; and I will be here tomorrow - in Chicago.

Best Regards to you and Calvin.

Jim Hutchison

and

John Skupp

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST				SUPPLIED BY: ROCCO			DATE: 10/14/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	29.8 F	7.5 m	330	with steam 330	280	2.885	2.77	96.2%	58°	55 in
2	29.8	7.5 m	330	with steam 330	280	4.2	4.065	96.7%	57°	55 in
2 A	29.8	7.5 m	330	with steam 330	280	4.7	4.54	96.6%	56°	55 in
3	29.8	7.5 m	330	with steam 330	280	4.18	4.05	96.8%	56°	55 in
4	29.8	7.5 m	330	with steam 330	280	4.56	4.435	97.2%	56°	55° in

U-05941

PTO-003889

UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.

TEL: 708 806 0454 FAX: 708 806 1321.

FAX COVERSHEET

To: DANIEL BENSON From: JIM HUTCHISON & JOHN SHOOP

Company: ROCCO

Fax No: (703)896-6625

No. of pages including cover: 4

Message:

Dated: OCTOBER 14, 1993

U-05942

PTO-003890

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: TURKEY BREAST	SUPPLIED BY: [redacted]	DATE: 10-14-93

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	29.8 F	7.5 m	330	330 STEAM	280	2.885	2.77	96.2%	58°	55° in [illegible]
2	29.8	7.5	330	330 steam	280	4.2	4.065	96.7%	57°	55° in
2A	29.8	7.5	330	330 STEAM	280	4.7	4.54	96.6%	56°	55° in
3	29.8	7.5	330	330 steam	280	4.18	4.05	96.8	56°	55° in / REMOVE & SMOKE
4	"	"	"	"	"	4.56	4.435	97.2	56°	55 in / [illegible]

U-04781

PTO-003891

UNIT RM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: ALL DIPI TURKEY BREAST (SKIN ON)				SUPPLIED BY: SWIFT			DATE: 10/14/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	29.8	7.5	330	with steam 330	280	4.885	4.76	97.4%	36°	36° in/1 min. @ 50% 36° out
2	29.8	7.5	330	with steam 330	280	4.32	4.12	95.4%	------	1 min. @ 25% 27° in/
3	29.8	7.5	330	with steam 330	280	4.93	4.825	97.8%	30°	1 min. @ 12½% 27° in
4	29.8	7.5	330	with steam 330	280	5.21	5.165	98.7%	-----	30 sec. @ 12½% 32° in
5	29.8	7.5	330	with steam 330	280	5.14	5.01	97.5%	28°	1 min. @ 5% 27° in

U-03302

PTO-003892

Post-it® Fax Note 7671 | Date 10/26 | # of pages ▶ 1

To | From

Co./Dept. | Co.

Phone # | Phone #

Fax # | Fax #

UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.

TEL: 708 806 0454 FAX: 708 806 1321.

REF: 604L DH.LTR

November 22, 1993

Mr. James Dixon
Research & Development Manager
Carolina Turkeys
Post Office Box 589
State Road 1501
Mt. Olive, North Carolina 28365

Dear Jimmy:

The following are my comments and test results of your product. Prior to reading them, I must make a comment. The product supplied accepted heat readily and color development was easily obtained. Your current formula is the best I have experienced when browning turkey.

The small sample sent, six (6) pieces, allowed for little trial and error. However, weakness in the test were more noticeable in the oven. The model here has an aperture of seven inches (7"). For this reason, the top of the product suffered due to direct contact to with the top of the oven. We do, of course, produce a model with a twelve inch (12") aperture; so the problem is easily solved.

TEST NUMBER 1: PREMIUM TURKEY

This product suffered damage from contact with the roof as passed from zone to zone.

Sixty percent (60%) of the color was developed in the last zone. The product appeared to be too dark, but reasonably uniform where the skin was present.

TEST NUMBER 2

One (1) adjustment was made to the oven to reduce the depth of color. Steam was added to the last zone. This, I felt, did help; however, more adjustment is required. I suspect that a reduction of temperature would achieve the objective here of reducing color depth. This assumes that the surface is at the required temperature for browning and only requires being maintained. It may, of course, be of better benefit to adjust dwell time as, this increases throughput.

TESTS NUMBER 3 AND 4

Traditionally, turkey without skin is difficult to brown. This product browned well. Damage once again is present to the crown of the product. This, as previously mentioned, can be eliminated. There are some dark spots apparent on the product. This may be due to puddling of dextros- or a similar agent.

It was not possible to run the Classic properly because of the height restriction. I did shave a damaged piece and put it through the oven. It is enclosed in the samples.

Also, accompanying the test material are three (3) products which have
b en coated in mailose. The significant difference is in dwell time, typically, seven and one half (7 1/2) minutes. Color is extremely uniform.

I must conclude by saying that your current product will brown adequately in a RAPIDFLOW oven. We can guarantee uniformity of color from product to product. Please let me know what the next step in on your agenda.

R gards,

David Howard
President

DH:fr

Encl.

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: PREMIUM TURKEY				SUPPLIED BY: CAROLINA TURKEYS			DATE: 11/22/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	16 HZ	13:54	DRY 330°C.	STEAM 330°C.	DRY 300°C.	9.100	8.670	95%	54.5	Damaged skin surface.
2	16 HZ	13:54	DRY 330°C.	STEAM 330°C.	STEAM 300°C.	8.830	8.430	95%	53.8	Damage to skin.
				CAROLINA OVEN DELI						
3	16 HZ	13:54	DRY 330°C.	DRY 330°C.	DRY 300°C.	9.250	8.930	96%	52.3	Damage to skin. Color good.
4	16 HZ	13:54	330°C.	330°C.	300°C.	9.430	9.120	96%	53.1	Minor damag . Color good.

U-06020

PTO-003895

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: PREMIUM TURKEY				SUPPLIED BY: CAROLINA TURKEYS			DATE: 11/22/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	16 HZ	13:54	DRY 330°C.	STEAM 330°C.	DRY 300°C.	9.100	8.670	95%	54.5	Damaged skin surface.
2	16 HZ	13:54	DRY 330°C.	STEAM 330°C.	STEAM 300°C.	8.830	8.430	95%	53.8	Damage to skin.
				CAROLINA	OVEN	DELI				
3	16 HZ	13:54	DRY 330°C.	DRY 330°C.	DRY 300°C.	9.250	8.930	96%	52.3	Damage to skin. Color good.
4	16 HZ	13:54	330°C.	330°C.	300°C.	9.430	9.120	96%	53.1	Minor damage. Color good.

U-01464

PTO-003896

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: Premium Turkey				SUPPLIED BY: CAROLINA TURKEYS			DATE: 22/11/93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1.	16HZ	13·54	DRY. 330°C	STEAM 330°C	DRY. 300°C	9.100	8.670	95%	54·5	Damaged Skin Surface.
2	16HZ	13·54	DRY 330°C	STEAM 330°C	STEAM 300°C	8·830	8.430	95%	53 8.	Damage to Skin.
				Carolina Oven Deli						
3	16HZ	13·54	DRY 330°C	DRY 330°C	DRY 300°C	9.250	8.930	96%	52·3	Damaged to Skin. Colour good.
4	16HZ	13·54	DRY 330°C	DRY 330°C	DRY 300°C	9·430	9·120	96%	53·1	Minor Damage Colour good.

U-01465

PTO-003897

UNITHERM STAINLESS STEEL INC.
COOKING TRIAL DATA SHEET

PRODUCT: Premium Turkey.

SUPPLIED BY: Carolina

DATE: 22/11/93.

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1.	16 Hrt.	13.54	St NIL ON 330	St ON 330°C	St 300°C	9.100	8.670		54.5 ~~53.8~~	Skin on Top Absent. Torn.
						8.830			53.8	No blistering
W02	16Hr	13.54	No St 330	St ON 330	STN 300	8.830	8.430			
				Carolina		Oven	Deli			
						9.250	8.930		52.3	
			1			~~9.445~~	~~9.110~~			
						0				
						9.430	9.120			
				Classic		9.295				

U-01466

PTO-003898

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET		PRODUCT:			SUPPLIED BY:			DATE:	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1.	16 H2.	No steam 13·54	steam 330 °C	No steam. 330 °C	300 °C					

PTO-003899

U-01467

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST			SUPPLIED BY: CAROLINA TURKEYS				DATE: 1/13/94
	TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
HICKORY	1	29.8 F	7.5 m	330°	330°	280°	7.690	7.430	96.6%		Skin On.
HICKORY	2	29.8 F	7.5 m	330°	330°	280°	8.160	7.925	97%		Skin On.
HICKORY	3	29.8 F	7.5 m	330°	330°	280°	7.835	7.625	97%		Skin On.
CHARSOL SELECT	4	29.8 F	7.5 m	330°	330°	280°	8.655	8.450	97.6%		Skin On.
CHARSOL SELECT	5	29.8 F	7.5 m	330°	330°	280°	6.685	6.485	97%		No Skin.
MESQUITE	6	29.8 F	7.5 m	330°	330°	280°	6.435	6.260	97%		No Skin.
MESQUITE	7	29.8 F	7.5 m	330°	330°	280°	6.430	6.265	97.4%		No Skin.
MESQUITE	8	29.8 F	7.5 m	330°	330°	280°	7.575	7.415	97.8%		Skin On.
MAILLOSE	9	29.8 F	7.5 m	330°	330°	280°	8.885	8.645	97%		Skin On.
MAILLOSE	10	29.8 F	7.5 m	330°	330°	280°	7.285	7.095	97%		No Skin.
MAILLOSE	11	29.8 F	7.5 m	330°	330°	280°	6.320	6.165	97.5%		No Skin.

PTO-003900

U-01460

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST				SUPPLIED BY: CAROLINA TURKEYS			DATE: 1/13/94
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
12	15.5	14.00	330°	330°	330°	7.5	7.140	95%		
13	15.5	14.00	330°	330°	330°	7.595	7.175	94%		
14	18.10	12.5 m	330°	330°	330°	approx. 6.915	6.555	94.7%		
15	18.10	12.5 m	330°	330°	330°	approx. 7.859	7.465	94.9%		
16	19.0	11.40 m	330°	330°	330°	8.215	7.830	95%		
17	19.0	11.40 m	330°	330°	330°	7.540	7.240	96%		
18	22.0	9.85	330°	330°	280°	7.485	7.240	96.7%		
19	22.0	9.85	330°	330°	280°	6.735	6.525	96.8%		
20	22.0	9.85	330°	330°	280°	7.420	7.210	97%		

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST			SUPPLIED BY: CAROLINA TURKEYS				DATE: 1/13/94
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	29.8F	7.5M	330	330	280	7.690 7.840	7.430	96.6%		Skin on
2						8.160	7.925	97%		Skin on
3						7.835	7.625	97%		Skin on.
4						8.655	8.450	97.6%		Skin on
5						6.685	6.485	97%		no Skin
6						6.425	6.26	97%		
7						6.430	6.265	97.4%		
8						7.575	7.415	97.8%		
9						8.855	8.645	97%		Skin on
10						7.295	7.095	97%		no Skin
11						6.365	6.165	97.5%		no Skin

PTO-003902

U-01462

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: Carolina Turkeys	SUPPLIED BY:	DATE: 1/13/94

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
12	17	15·5	14·0	330			7·5	7·140	95%	
13	2	~~16~~	12½				7·595	7·175	94%	
14	3	18·10	12 5m			Apricot	6·915	6·555	94·7%	
15	4					Turkey	7·859	7·465	94·9%	
16	5	10	11·40m				7·915	7·520	95%	
17	6		11·40m				7·540	7·240	96%	
18	7	22	11·25	330	330	150	7·485	7·240	96·7%	
19	8	22	11·25				6·735	6·525	96·8%	
20	9	22	11·25				7·420	7·210	97%	

PTO-003903

U-01463

Jan. 25, 19[illegible]

Mr. David Howard, President
Anthem Stainless Steel, Inc.
1780-82 Carmen Dr.
Elk Grove Village, IL. 60007

Processing Not Tested

ROCCO

Dear David,

Under separate cover, we will be sending you several samples each of a skin on turkey breast and a skinless turkey breast along with two different treatments.

We have done some indicative type tests with both of these using our small convection oven with the following suggestions.

* The surface of the product needs to be hot enough to set the batter or spray almost immediately. One test you may want to try is to heat the product first then dip it for one minute.

* We may have been trying to inject too much steam in the oven, thereby increasing the cycle time. As we are considering a two zone oven, try high temperature with no steam in the first zone and high temperature with little steam in the second.

* The two treatments are much different. The liquid one acts similar to a paste with better adherence. This started blistering at five minutes @ 450°F. The second started blistering @ eight minutes and the same temperature.

* The liquid treatment was used "as is" and I would recommend a one minute dip. The powder was tried at a 3:1 ratio of water to powder. However, I suggest you try 3:1 to get a thicker solution and again, a one minute dip.

I feel we are getting close on this phase of the project.

Please call me if you have any comments or questions.

Sincerely,

Dan Benson, Manager
Research & Development

Post-it® brand fax transmittal memo 7671 | # of pages ▸ 1
To David Howard | From Dan Benson
Co. Anthem | Co. RFP
Dept. | Phone #
Fax # 708 806 1321 | Fax # 708 596 6662

U-05999

PTO-003904

N. S. = NO STEAM S. O. = STEAM ON

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST				SUPPLIED BY: CAROLINA TURKEYS			DATE: Feb. 3, 1994
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	16	13	N.S. 330	N.S. 330	S.O. 280	6.835	6.580	96%		
2	16	13	N.S. 330	S.O. 330	S.O. 280	7.145	6.880	96%		
3	16	13	N.S. 330	S.O. 330	S.O. 260	6.880	6.615	96%		
4	16	13	N.S. 330	N.S. 330	N.S. 280	6.56	6.295	95%		
5	16	13	330	330	280	6.50	6.31	97%		
6	16	13	N.S. 330	S.O. 330	S.O. 280	7.00	6.710	-----		
7	22	9.85	N.S. 330	S.O. 330	S.O. 280	6.915	6.72	97%		
8	22	9.85	N.S. 330	S.O. 330	S.O. 280	7.26	7.06	97%		
9	22	9.85	N.S. 330	S.O. 330	S.O. 280	6.785	6.6	97%		PRODUCT RAN TOGETHER
10	22	9.85	N.S. 330	S.O. 330	S.O. 280	6.64	6.5	98%		PRODUCT RAN TOGETHER
11	22	13.20	N.S. 330	S.O. 330	N.S. 280	6.835	6.56	95.9%		PRODUCT RAN TOGETHER
12	22	13.20	330	330	280	6.7	6.435	96%		PRODUCT RAN TOGETHER

U-03363
PTO-003905

N.S = No Steam S = Steam on

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT:	SUPPLIED BY: Canada	DATE: 2/3/94

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	16	13	N.S. 330	NS 330	SO 280	6.835	6.580	96%		
2	16	13	NS 330	SO 330	SO 280	7.145	6.880	98%		
3	16	13	NS 330	SO 330	SO 260	6.880	6.615	96%		
4	16	13	N.S 330	N S 330	N.S 280	6.56	6.295	95.9%		
5	16	13	330	330	280	6.50	6.31	97%		
6	16	13	N.S 330	SO 330	SO 280	87.00	6.710	—		
7	22	9.85	NS 330	SO 330	SO 280	6.915	6.72	97%		
8	22	9.85	NS 330	SO 330	SO 280	7.26	7.06	97%		
9	22	~~NS~~ 9.85	NS 330	~~SO~~ 330	~~SO~~ 280	6.785	6.6	97%	Product	Run togeth
10	22	9.85	NS 330	~~S~~SO 330	~~S~~SO 280	6.64	6.5	98%		
11	~~B~~	13.20	NS 330	SO 330	NS 280	6.835	6.56	95.9%	Prduct	Run together.
12		13.20	330	330	280	6 7	6.435	96%		

U-03364

PTO-003906

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: PATTIES	SUPPLIED BY: HATFIELD QUALITY MEATS	DATE: FEB. 3, 1994

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT + Temp	COOKED WEIGHT	YIELD %	INTERNAL TEMP. °F	REMARKS
1.96 oz PATTY		4'-30"	STEAM 200	STEAM 330	STEAM 250	/48°F.	FORMAX DATA	75.2	165-170	* Product too warm.
		4'-30"	200	330	250	/48°F.	/	/	165-170	Good Brown using Mailose.
		4'-30"	200	330	250	/48°F.	FORMAX DATA	77.0	162-180	Good round shape Light color & low yield - can improve.
1 2.63oz PATTY		4'- 0"	200	330	250	/38°F.	FORMAX DATA	81.3		
2 2.63oz PATTY		4'- 0"	200	330	250	/38°F.	/	/	175	Mailose dip - Good browning.
				NOTE:	STEAM	IN ALL ZONES.				

U-01595

PTO-003907

U. ITHERM STAINLESS S EEL INC. COOKING TRIAL DATA SHEET	PRODUCT: COLLAGEN * LINKS	SUP. LIED BY: HATFIELD	DATE: FEB. 3,1994

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD SHRINK	INTERNAL TEMP. °F	REMARKS.
1 17mm		4'-23"	STEAM 250	STEAM 330	STEAM 250	.530/10	.452	85.3/ 14.7	170+	Excellent brown- ing via mail se.
2 COLLAGEN		4'-23"	250	330	250	.510/10	.445	87.3/ 12.7	170+	Nil Brown with- out Mailose.
3 LINKS		4'-23"	250	330	250	.525/10	.425	81.0/ 19.0	180	Note:Can speed up cook for better yi ld.
										Chill wt.- crude test 17% loss?
1 19mm		4'-23"	250	330	250	.645	.565	87.6/ 12.4	165+	Excellent brown Mailose
2 Collagen Links		4'-23"	250	330	250	.638	.570	89.4/ 10.6	165+	Nil without chill yield=86.3 / 13.7%
3		4'-23"	250	330	250	.640	.560	87.5/ 12.5	165+	
										[redacted]
			NOTE:	STEAM	IN ALL	ZONES.				
										[redacted]

U-01594

PTO-003908

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: HATFIELD				SUPPLIED BY: COLLAGEN LINKS			DATE: 2-3-94
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD % / kg	INTERNAL TEMP. °F	REMARKS.
① 17mm Collagen ② Links		4'-23"	Steam 250	Steam 330	Steam 250	.539/10	.452	85.3 / 14.7	170+	Excellent Browning via Mailose –
		"	"	"	"	.510/10	.445	87.3 / 12.7	170+	Nil Brown without Mailose
③		"	"	"	"	.525/10	.425	81.0 / 19.0	180	Note can speed up cook for better yield
										Chill wt. – crude test 17% loss ?
1 19mm Collagen 2 Links		4'-23"	250	330	250	.645	.565	87.6 / 12.4	165±	Excellent Brown Mailose
		"	"	"	"	.638	.570	89.4 / 10.6	165±	Nil without Mailose 86.3 / Chill yield = 13.7%
3		"	"	"	"	.640	.560	87.5 / 12.5	165±	
			NOTE: STEAM IN ALL ZONES.							

U-06579

PTO-003909

N. S. = NO STEAM S. O. = STEAM ON

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY			SUPPLIED BY: ROCCO FURTHER PROCESSING, INC.				DATE: FEB. 3, 1994
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	2 ZONES ONLY	8	0	N. S. 335	N. S. 330	9.16	8.885	96.9%		HOT BROTH APPLIED @ 135°F.
2	-	12	0	N. S. 335	N. S. 330	NO RECORD	NO RECORD			PASTE APPLIED TO COLD PRODUCT.
3	-	12	0	335	330	NO RECORD	NO RECORD			BROTH ON HOT PRODUCT.
4	-	12	0	335	330	NO RECORD	NO RECORD			BROTH ON COLD.
5	-	12	0	335	330	NO RECORD	NO RECORD			NATURAL.
6	-	12	0	335	330	8.865	8.23			BROTH ON COLD.
7	-	13	0	N. S. 335	S. O. 330	8.9	8.5	95.5%		BROTH ON HOT PRODUCT.
8	-	14	0	N. S. 335	S. O. 330	8.88	8.490	95.6%		BROTH COLD. HOT PRODUCT
9	-	14	0	N. S. 335	N. S. 330	8.9	8.740	98.2%		BROTH. HOT PRODUCT.
10	-	16	0	N. S. 335	S. O. 330	5.745	5.59	97.3%		PASTE.
11	-	16	0	N. S. 335	S. O. 330	5.73	5.5	95.9%		BROTH.
12	-	16	0	S. O. 335	S. O. 330	5.7	5.595	98.1%		BROTH.

N. S. = NO STEAM S. O. = STEAM ON

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: TURKEY	SUPPLIED BY: ROCCO FURTHER PROCESSING, INC.	DATE: FEB. 3, 1994

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
13	-	16	-	S. O. 335	S. O. 330	5.6	5.4	96%		RUN TOGETHER. BROTH.
14	-	16	-	S. O. 335	S. O. 330	5.6	5.4	96%		RUN TOGETHER. BROTH
15	-	16	-	S. O. 335	S. O. 330	5.7	5.44	95.4%		RUN TOGETHER. BROTH
16	-	16	-	S. O. 335	S. O. 330	5.45	5.185	95.1%		PASTE RUN TOGETHER. PASTE
17	-	16	-	S. O. 335	S. O. 330	5.72	5.32	93%		PASTE RUN TOGETHER. PASTE.
18	-	16	-	S. O. 335	S. O. 330	5.773	5.18	89.7%		PASTE RUN TOGETHER. PASTE
19	-	16	-	S. O. 335	S. O. 330	5.57	5.33	95.3%		PASTE RUN TOGETHER. PASTE.

U-0595

PTO-003911

NS = No Steam SO = Steam on

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT:	SUPPLIED BY:	DATE:
	TURKEY	ROCCO	

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	22 zones only.	8	O	NS 335	NS 330	9.16	8.885	96.9%		Hot Broth Applied at 135°F.
2	〃	12	O	NS 335	NS 330	No Record	No Record			Paste Applied to Cold Product
3	〃	12	O	335	330	No Record	No Record			Broth on Hot Product.
4	〃	12	O	335	330	No Record	No Record			Broth on Cold
5	〃	12	O	335	330	No Record	No Record			Natural.
6	〃	12	O	335	330	8.865 ~~No Record~~	8.23 ~~No Record~~			Broth on Cold
7	〃	13	O	NS 335	SO 330	8.9	8.5	95.5%		Broth on Hot Product
8	〃	14	O	NS 335	SO 330	8.88	8.490	95.6%		Broth Cold Hot Product
9	〃	14	O	NS 335	NS 330	8.9	8.740	98.2%		Broth Hot Product
10	〃	16	O	N.S. 335	S.O. 330	5.745	5.59	97.3%		Paste
11	〃	16	O	N.S. 335	S.O 330	5.73	5.5	95.9%		Broth
12	〃	16	O	S.O 335	S.O 330	5.7	5.595	98.1%		Broth

U-05946

PTO-003912

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT:				SUPPLIED BY:			DATE:
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
13	2	16	11	50 335	50 330	5.6	5.4	96%	Run to get the	to get the Broth
14	2	16	11	50 335	50 330	5.6	5.4	96%		Broth
15	2	16	11	50 335	50 330	5.7	5.44	95.4%		Broth.
16	2	16	11	50 335	50 330	5.45	5.185	95.1%	Paste Run	Paste
17	2	16	11	50 335	50 330	5.72	532	93%	Long the	Paste
18	2	16	11	50 335	50 330	5.773	5.18	89.7%	(Bad Thread?)	Paste
19	2	16	11	50 335	50 330	5.57	5.33	95%		Paste.
[redacted]						5.57				

U-05947

PTO-003913

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST				SUPPLIED BY: ROCCO [redacted]			DATE: 10-14-93
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	29.8	7.5m	330	330 STEAM	280	2.885	2.77	96.2%	58°	55° IN [redacted]
2	29.8	7.5	330	330 steam	280	4.2	4.065	96.7%	57°	55° IN
2A	29.8	7.5	330	330 steam	280	4.7	4.54	96.6%	56°	55° IN
3	29.8	7.5	330	330 steam	280	4.18	4.05	96.8	56°	55° IN / MEDIUM SMOKE
4	"	"	"	"	"	4.56	4.435	97.2	56°	55 IN / [illegible]

U-05948

PTO-003914

UNITHERM STAINLESS STEEL INC.

1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.

TEL: 708 806 0454 FAX: 708 806 1321.

REF: 665L DH.LTR

February 4, 1994

Mr. Paul Nanni
Chief of Service, Products
Product Manager
Delta Dailyfood (Canada), Inc.
26, Rue Séguin
Rigaud, Quebec CANADA JOP 1PO

Dear Mr.Nanni:

We are pleased to receive your inquiry for RAPIDFLOW and I am enclosing a video on this convection oven. Also enclosed are some data sheets on products we have run using the RAPIDFLOW OVEN. The principle reasons for purchasing RAPIDFLOW are its high yields (cook weights) and its excellent even color development over all the products.

We would welcome the opportunity to run cooking trials for you. The RAPID-FLOW OVEN is unique and only by viewing a unit is it possible to appreciate it.

Best regards,

David Howard
President

DH:fr

Encls.

UNITHERM STAINLESS STEEL INC. PRODUCT:

COOKING TRIAL DATA SHEET

SUPPLIED BY:

DATE: 5/13/93

	TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS
Salisbury steak	1	21 HZ	10:15	202C EJ	322C Middle	270C	1.245 (8)	1.01	81%	208°F	6 accros Very Well Done
	2	39.11 HZ	5:41	180C	310C	260C	1.56 (10)	1.43	91%	140-155°F	
	3	39.11	5:35	180C	330C	260C	1.85 (12)	1.69	91%	145-155	
	4	39.11	5:40	200C	330C	260C	1.25 (8)	1.13	90%	160-180	
	5	38	6:00	200	330	260	7.60	Mistake - No Yield		155-167	
	6	38	"	"	"	"	4.535	4.23	93%	162-167 153	5700 per hr 26 ft 7 accrors
	7	38	"	"	"	"	5.075	4.7	92.6%	152-Center 157	4" length
	8	"	"	"	"	250C	4.855	4.56	93.9%	155 63 158	Very consistent internal temp
[illegible] Breast [illegible]	1	22.46	10 min	200	275	240				190°F	Light color with crust but moist
	2	25.07	8:40	"	"	"	.29	.23	79%	186°F	
	3	29.51	8:00	"	"	"	.275	.235	85%	179°F	Very good!
	4	31.50	7:12	"	"	"				187°F	
	5	"	"				1.75	1.33	75%	156-170 175	

U-06032

PTO-003916

NITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET	PRODUCT: CHICKEN	SUPPLIED BY:	DATE: 5/20/93

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
1	15.61	55 mins	170°	190°	200°	2.830	2.245	79.32%	188°	
2	" "	"	"	"	"	2.930	2.390	81.56%	183°	
3	" "	"	"	"	"	3.060	2.585	84.47%	193°	
4	" "	"	"	180°	"	2.995	2.456	82%	80°C	
5	" "	"	"	"	"	3.515	2.950	83.9%	81°C	
6	" "	"	"	"	"	3.135	2.621	83%	83°C	
7	" "	"	"	"	"	3.240	2.750	84.8%	85°C	

U-06033

PTO-003917

UNITHERM STAINLESS STEEL INC. | PRODUCT: [redacted] | SUPPLIED BY: [redacted] | DATE: DEC. 14, 1993

COOKING TRIAL DATA SHEET | VARIOUS [redacted]

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. F	PCS FT.2	LBS. FT.2
1	24.1 HZ 9' M	9 M	with steam 275°C.	with steam 300°C.	with steam 275°C.	2 oz. ea From 3-3 3/4#	2.345/20 /Ft.2	90.2%	37° in 163°out	30 pcs FT.2	From 25 - 30
						2.6/20					
2	31.0	7 M	with steam 275°C.	with steam 300°C.	with steam 275°C.	14 links @ 3.165#	2.975		33°in 162°out		14 links sq. FT.
3	28.9	7.5 M	with steam 275°C.	with steam 300°C.	with steam 275°C.	4"dia. 4oz.13pcs @3.3#	2.87@13		28-29°in 162°out		12.5pcs. Linear Ft 6.25pcs Ft2
4	33.3	6.5 M	with steam 275°C.	with steam 300°C.	with steam 275°C.	30 @ 2.03 #	1.84 @ 30		165°	35-40pcs FT.2 or 2.25#FT.2	41pcs/ FT.2
				B A C O N							
5	90	2M 25sec	275°	350°	300°	.510	------	----	NOT VALID WITHOUT SLICER		

U-06034

PTO-003918

OVEN LENGTHS (PROCESS) 26'

UNITHERM STAINLESS STEEL INC. PRODUCT

COOKING TRIAL DATA SHEET (VARIED)

SPECIFIED BY:

DATE: May 19 1993

	TEST NO.	BELT SPEED	COOK TIME	TEMPERATURE °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP °C	BELT LOADING REMARKS RAW LBS/FT²
INPUT 900-1000 lbs/h ur	1 Sausage	30.26	7 minutes 8 seconds	200	300	265	2.17 (math)	2.210 (math)			12-15# Units (14 FT) (14) 2.48ea 2.171bs/FT² (61%)
LARGE LINK	# 2 Sausage	30.26 FT/MIN 3.64	7 minutes 8 seconds	200	320	270	2.06 (actual)	1.71	83%	155° - 160°	EXCELLENT COLOR/TEXTURE
	# 3 Sausage	30.26	7 minutes 8 seconds	200	320	270	4.805 (actual)	4.115	86%	160° - 162°	33 PCS
FINGER PORK SAUSAGE	1	49.74	4 minutes 23 sec.	200	333	250	1.245	1.15	92%	160°	1.245 - 21 PCS 24 PCS per FT 2
	(LEAN) 2	49.74	4 minutes 23 sec.	200	333	250	1.34	1.24	92%	162°	1.34 - 21 PCS
	3	30.21		170	300	200	1.55 (24)	1.435	93%	162°	
PATTIES		49.74		200	333	250	.6	0.53	88%	162°	7.5 PCS/SQ.FT. .9LB/FT²
BACON	4	69.97	3 minutes	250	320	275					GOOD
SHANKS	5	17.16		175	275	175					WEIGH IN BEFORE SMOKE
KNUCKLES	6	17.16		175	275	175					WEIGH IN BEFORE SMOKE
RIBS	7	17.16		175	275	175	15.375lbs 4	11.375	74%		WEIGH IN BEFORE SMOKE

U-06035

PTO-003919

UNIT[illegible]RM STAINLESS STEEL INC. CO[illegible]KING TRIAL DATA SHEET

PRODUCT: TURKEY BREAST

SUPPLIED BY:

DATE: [illegible]/94

	TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP.	REMARKS
ICKORY	1	29.8 F	7.5 m	330°	330°	280°	7.690	7.430	96.6%		Skin On.
CKORY	2	29.8 F	7.5 m	330°	330°	280°	8.160	7.925	97%		Skin On.
ICKORY	3	29.8 F	7.5 m	330°	330°	280°	7.835	7.625	97%		Skin On.
HARSOL SELECT	4	29.8 F	7.5 m	330°	330°	280°	8.655	8.450	97.6%		Skin On.
HARSOL ELECT	5	29.8 F	7.5 m	330°	330°	280°	6.685	6.485	97%		No Skin.
ESQUITE	6	29.8 F	7.5 m	330°	330°	280°	6.435	6.260	97%		No Skin.
ESQUITE	7	29.8 F	7.5 m	330°	330°	280°	6.430	6.265	97.4%		No Skin.
ESQUITE	8	29.8 F	7.5 m	330°	330°	280°	7.575	7.415	97.8%		Skin On.
AILLOSE	9	29.8 F	7.5 m	330°	330°	280°	8.885	8.645	97%		Skin On.
AILLOSE	10	29.8 F	7.5 m	330°	330°	280°	7.285	7.095	97%		No Skin.
AILLOSE	11	29.8 F	7.5 m	330°	330°	280°	6.320	6.165	97.5%		No Skin.

U-06036

PTO-003920

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET			PRODUCT: TURKEY BREAST			SUPPLIED BY:				DATE: 01/08/94
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C ZONE 1	ZONE 2	ZONE 3	START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP °C	REMARKS
12	15.5	14.00	330°	330°	330°	7.5	7.140	95%		
13	15.5	14.00	330°	330°	330°	7.595	7.175	94%		
14	18.10	12.5 m	330°	330°	330°	approx. 6.915	6.555	94.7%		
15	18.10	12.5 m	330°	330°	330°	approx. 7.859	7.465	94.9%		
16	19.0	11.40 m	330°	330°	330°	8.215	7.830	95%		
17	19.0	11.40 m	330°	330°	330°	7.540	7.240	96%		
18	22.0	9.85	330°	330°	280°	7.485	7.240	96.7%		
19	22.0	9.85	330°	330°	280°	6.735	6.525	96.8%		
20	22.0	9.85	330°	330°	280°	7.420	7.210	97%		

U-06037

PTO-003921